

ENTRADAS

Selection of Latin-style starters

Osetra Caviar (10g)	¥3,900
Smoked Scallop Carpaccio	¥1,100
Pan de Queso (3pcs) homemade tapioca flour cheese bread	¥1,000
Empanadas de Carne (3pcs) mini baked beef empanadas	¥1,000
Croquetas de Carne (3pcs) golden, crispy croquettes filled with a creamy béchamel and tender minced meat	¥1,400
Jamón Serrano (25g)	¥1,800
Grilled Minas Cheese a Brazilian classic served with chimichurri sauce	¥2,200

ACHURAS

South American-style wood-fired offal

Artisanal Chorizo (1pc) hand made pork chorizo	¥700
Chinchulín (1pc) crispy grilled beef small intestine	¥900
Argentine Beef Tongue (100g)	¥2,000

ENSALADAS

salads

Latina Green Salad arugula, radicchio, tomatoes, red onions in house vinaigrette dressing	¥2,000
Grilled Caesar Salad napa cabbage wedge scorched on the wood embers, housemade caesar dressing, parmigiano reggiano, crispy parma ham	¥2,300
Burrata Caprese wood-fired charred cherry tomatoes, grapes and basil oil	¥3,100



SIGNATURE WOOD-FIRED ASADO

Tapa de Cuadril / Picanha (300g)

Australian Angus	¥4,800
Japanese Wagyu × Holstein	¥5,800
Kumamoto Akaushi	¥9,800
Yoshizawa Select Matsusaka	¥10,800

Bife de Lomo / Tenderloin (200g)

Australian grass-fed	¥4,800
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Aguja / Oyster Blade (300g)

Australian Angus	¥4,500
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Entraña / Skirt (200g)

US Prime Angus	¥4,500
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TO SHARE

Argentine Hereford

Porterhouse (500g-)	¥2,500/100g
T-bone (500g-)	¥2,100/100g
L-bone (500g-)	¥1,800/100g
Asado de Tira / Short Ribs (300g-)	¥2,300/100g
Beef Tongue (300g-)	¥1,900/100g

Japanese Black Wagyu

Bife Ancho / Ribeye (500g-)	¥2,700/100g
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Gaucha's Choice (serves 2 to 3)

¥14,800
an inspired combination of picanha 300g, oyster blade 300g, lamb chops 200g and chorizo

PLATO PRINCIPAL

main dishes

Australian Lamb Chops (300g)	¥5,800
Boneless Chicken Leg (200g)	¥2,900
Rainbow Trout (200g)	¥2,900
Carabinero Risotto our signature Carabinero on saffron risotto	¥6,500
Calamari Risotto saffron risotto served with wood-fired calamari	¥4,600
Mushroom Risotto creamy risotto topped with wood-fired mushrooms, egg yolk	¥2,500

COURSE

For today's menu, please feel free to ask our staff.

T-bone Course (from 2 pax)	¥9,800
Gaucha 6 Course menu	¥8,800
Wagyu 8 Course menu	¥13,000
Omakase 12 Course menu	¥17,600

HAMBURGUESA

burger

Classic Wagyu Cheese Burger wagyu burger 200g, cheddar, arugula and tomato	¥3,400
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FRUTOS DEL MAR

Wood-fired seafood

Carabinero a premium deep-sea shrimp prized for its vivid color and rich, intense umami	¥5,400
Lobster Tail	¥4,800
Garlic Shrimp (5pcs)	¥2,100
Grilled Hokaido Scallops (1pc)	¥1,600
Grilled Oysters (5pcs)	¥2,200
Calamari	¥2,900

GUARNICIONES

sides

Wood-fired Vegetables of the day	¥1,600
Wood-fired Mushrooms	¥2,200
House Fries	¥800
Creamed Spinach	¥800
Parrillero Rice fragrant rice, chorizo, eggs, topped with crispy shoestring potatoes	¥800
Farofa de Ovo Brazilian toasted cassava flour with softly scrambled egg	¥800

POSTRES

desserts

Volcán de Dulce de Leche dulce de leche molten lava cake served with smoked vanilla ice cream	¥1,200
Tres Leches Cake with malbec sorbet	¥1,500
Cumarú Milk Flan silky smooth, tonka bean scented milk flan	¥900
Homemade Ice Cream	¥700